



## GVC33-120 S/S

Vitrine Cooler GN1/4

### Product Features

- Stainless steel lid
- Stainless steel
- Accepts GN1/4 pans (Not supplied)
- Digital controller and temperature display
- Static cooling
- Adjustable feet

### Refrigerated stainless steel topping unit with lid

The GVC is designed to meet the demands of fast-paced food service. Whether you're running a pizzeria, fast-food restaurant, or sandwich shop, this vitrine cooler makes food prep easier, ensuring everything you need is organized and within reach. The topping unit accepts gastronorm pans (not included) – see the technical specifications for more information about the capacity of this specific unit. The GVC maintains optimal temperatures with a reliable static cooling system. This keeps your ingredients fresh and ready to use, while the manual defrost feature prevents ice build-up for hassle-free operation. Constructed from durable SS201 stainless steel, the topping shelf is built to last. It is equipped with a stainless steel lid, saving energy and protecting your ingredients. Perfect for businesses where speed and quality are essential, the GVC is designed to optimize your food prep process.

### Measures and Content

Capacity GN Pans	pcs	5 x GN1/4
Temperature Range	°C	+2 to +8
Climate Class		4
Gross / Net Weight	kg	29 / 25
Gross / Net Volume	l	31 / 26

### Design and Material

Lid No & Type		
Feet / Legs		Adjustable feet
Exterior Finish		SS201
Interior Finish		SS201
Interior Light		No

### Cooling and Functions

Type of Controller		Electronic
Type of Cooling		Static
Type of Defrost		Manual
Refrigerant		R600a
Refrigerant Charge	g	45
Thermometer		Yes

### Power and Consumption

Max Ambient		30°C at 55% RH
Energy Consumption	kWh/24h	2.64
Annual Energy Cons.	kWh/year	964
Power Supply		13 Amp
Input Power	W	110
Voltage / Frequency	V/Hz	220-240/50
Noise Level	dB(A)	40

### Dimensions

Internal Dimension (WxDxH)	mm	850 x 245 x 150
External Dimension (WxDxH)	mm	1200 x 335 x 288.5
Packed Dimension (WxDxH)	mm	1300 x 375 x 330
40ft Container Load	pcs	324



Accepts GN1/4 pan(s)  
(not supplied)



Stainless steel lid for  
protection of food